

# SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS



## WINE STATISTICS

Harvested: Sept 12- Sept 21, 2016  
Brix at harvest: 23.5°  
TA: 0.58 g/100 ml  
pH: 3.55  
Alc: 14.1%

## 2016 CHARDONNAY EL NOVILLERO, SANGIACOMO VINEYARD WINEMAKER PHILLIP CORALLO-TITUS

### THE WINE

At Sonoma-Loeb, we have been fortunate to work with the legendary Sangiacomo Vineyard since our debut vintage more than a quarter century ago. El Novillero is a cool, windswept section of rocky benchland that has long been our favorite site at Sangiacomo for growing Chardonnay. Relatively unique to Carneros, El Novillero's gravelly/rocky benchland soils create vines with a naturally balanced canopy and modest crop levels. In addition, the block's older (1993) low-yielding Robert Young Clone Chardonnay plantings also limit the size of the crop, ensuring that the grapes yield a wine with complex layers of tropical fruit and spice. This wine was barrel fermented in 50% new French oak barrels, underwent 100% malolactic fermentation, and was aged for 10 months on the lees.

### GROWING SEASON & HARVEST

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. Harvest for our white grapes began in mid-September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

### TASTING NOTES

Capturing both the power and complexity of Sangiacomo Vineyard's renowned El Novillero block, this dazzling Chardonnay combines hedonistic depth and concentration, with elegance and finesse. The aromas offer layers of Meyer lemon, lychee, honeysuckle and orange blossom, as well as hints of spicy oak and fresh cream. On the palate, the wine's mouthcoating richness is balanced by excellent acidity, adding poise and focus to flavors of apricot, tropical flowers and fresh citrus.